

Planetary Mixer

20-Quart

Three-Speed Gear Driven ABSPMS-200CH



American Baking Systems offers a Three-Speed, High-torque, Gear-driven Planetary Mixer, which is designed for Bakeries, Supermarkets, and Restaurants.

- *Bakery Equipment*
- *Consulting*
- *Design*



AMERICAN BAKING SYSTEMS, INC.
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Features

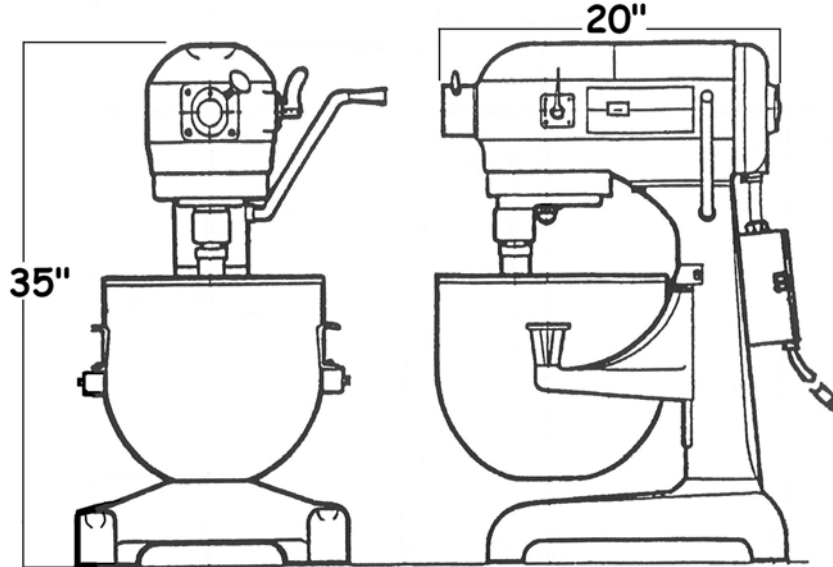
- Solid cast steel construction
- Three Speeds with clutch
- Full bowl cover for safety
- Batter Capacity: 20 lbs
- Dough Capacity: 20 lbs @ 60%
15 lbs @ 55%
- Stainless steel bowl, wire whip and dough hook.
- Stainless steel pour spout.
- Aluminum paddle
- Attachment hub standard.
- ETL meets UL 763 standards
- ETL–Sanitation meets NSF 8 standards

Specifications

(Speed)	FIRST	SECOND	THIRD
(RPM)	105	194	354

Electrical Specifications

VOLTS	PHASE	Hz	AMPS	kW	HP
120	1	60	12	.9	.5



Dimensions: 35" High x 20" Deep x 19" Wide

Weight of Mixer: 222 pounds.

NOTES:

- Supplied with 6-foot cord with Grounding plug
- 200CH machine is supplied with bowl, hook, paddle, and whip
- OPTION: Stainless Steel Table for mounting unit up off of floor
- Shipping Weight: 275 Pounds, Freight class 85
- All dimensions are in inches and are approximate.
- Specifications are subject to change without notice.



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